

**Agricultural Marketing Service, USDA****§ 51.682**

## METRIC CONVERSION TABLE

**§ 51.653 Metric conversion table.**

Inches	Millimeters (mm)
1/4 equals .....	6.4
3/8 equals .....	9.5
1/2 equals .....	12.7
5/16 equals .....	14.3
6/16 equals .....	15.9
7/16 equals .....	19.1
7/8 equals .....	22.2
1 equals .....	25.4
1 1/16 equals .....	31.8
1 1/8 equals .....	38.1
3 equals .....	76.2
3 1/16 equals .....	79.4
3 3/16 equals .....	85.7
3 5/16 equals .....	88.9
3 11/16 equals .....	92.1
3 13/16 equals .....	96.8
3 15/16 equals .....	98.4
3 17/16 equals .....	100.0
4 1/16 equals .....	104.8
4 3/16 equals .....	109.5
4 5/16 equals .....	114.3
4 7/16 equals .....	120.7
5 equals .....	127.0

**Subpart—United States Standards for Grades of Oranges (Texas and States Other Than Florida, California, and Arizona)**

SOURCE: 34 FR 13909, Aug. 30, 1969; 34 FR 14325, Sept. 12, 1969, unless otherwise noted. Redesignated at 42 FR 32514, June 27, 1977, and further redesignated at 46 FR 63203, Dec. 31, 1981.

## GENERAL

**§ 51.680 General.**

The standards in this subpart apply only to the common or sweet orange group and varieties belonging to the Mandarin group except tangerines for which separate U.S. Standards are issued.

## GRADES

**§ 51.681 U.S. Fancy.**

"U.S. Fancy" consists of oranges which meet the following requirements:

- (a) Basic requirements:
- (1) Discoloration:
  - (i) Not more than one-tenth of the surface, in the aggregate, may be affected by discoloration. (See § 51.700.)
  - (2) Firm;
  - (3) Mature;

- (4) Similar varietal characteristics;
- (5) Well colored;
- (6) Well formed; and,
- (7) Smooth texture.
- (b) Free from:
  - (1) Ammoniation;
  - (2) Bruises;
  - (3) Buckskin;
  - (4) Caked melanose;
  - (5) Creasing;
  - (6) Cuts not healed;
  - (7) Decay;
  - (8) Growth cracks;
  - (9) Scab;
  - (10) Skin breakdown;
  - (11) Sprayburn;
  - (12) Undeveloped segments; and,
  - (13) Wormy fruit.
- (c) Not injured by:
  - (1) Green spots;
  - (2) Oil spots;
  - (3) Split navels;
  - (4) Rough, wide or protruding navels;
  - (5) Scale;
  - (6) Scars; and,
  - (7) Thorn scratches.
- (d) Not damaged by any other cause.
- (e) For tolerances see § 51.689.

**§ 51.682 U.S. No. 1.**

"U.S. No. 1" consists of oranges which meet the following requirements:

- (a) Basic requirements:
- (1) Discoloration:
  - (i) Not more than one-third of the surface, in the aggregate, may be affected by discoloration. (See § 51.700.)
  - (2) Firm;
  - (3) Mature;
  - (4) Similar varietal characteristics;
  - (5) Well formed;
  - (6) Fairly smooth texture; and,
  - (7) Color:
    - (i) Early and midseason varieties shall be fairly well colored.
    - (ii) For Valencia and other late varieties, not less than 50 percent, by count, shall be fairly well colored and the remainder reasonably well colored.
  - (b) Free from:
    - (1) Bruises;
    - (2) Cuts not healed;
    - (3) Caked melanose;
    - (4) Decay;
    - (5) Growth cracks;
    - (6) Sprayburn;
    - (7) Undeveloped segments; and,
    - (8) Wormy fruit.